



Four Course Family Style Dinner

Passed Appetizers

Grilled Chatham Oyster
Marigold Butter, Dill Crumble

Herb Marinated Lamb Chops
Caramelized Shallot and Mustard Jus

Skewer of Heirloom Cherry Tomato, Farm Basil and Fresh Mozzarella

Preset

Variety of Fresh and Pickled Garden Veggies

White Bean and Farm Pepper Spread with
Sunflower Romesco, Garlic Chili Oil

Country Style Bread Selections and Cultured
Vermont Butter

First Course

Assorted Farm Mixed Greens
Shaved Summer Veggies, Persian Cucumber, Italian Dressing

Kale Salad

Rosemary Candied Walnuts, Pickled Blueberries, Grilled Lemon, Aged Goat Cheese

Second Course

Cape Cod Mussels

CBI Wit Beer Broth, Marigold Foliage, Grilled Country Bread

Third Course

Wood Grilled Northeast Family Farms Sirloin
Farro Verde Pilaf, Grilled Root Vegetables, Warm Truffle Vinaigrette

Fourth Course

Apple Upside Down Cake with Whipped Crème Fraîche
Seasonal Fruit Galette with Flaky Puff Pastry